

Dubbel #12

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **21**
- SRM **6.8**
- Style **Belgian Dubbel**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (61.5%)	82 %	4
Grain	Viking Vienna Malt	2 kg (30.8%)	79 %	7
Grain	Biscuit Malt	0.2 kg (3.1%)	79 %	45
Grain	Carabelge	0.2 kg (3.1%)	80 %	30
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.5%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	0 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	1500 ml	Fermentum Mobile